

United States
Department of
Agriculture

Food Safety and Inspection Service Washington, D.C. 20250

DEC 18 2003

Dr. Romano Marabelli General Director Department of Food and Nutrition and Public Veterinary Health Ministry of Health Piazza Marconi, 20-00144 Rome, Italy

Dear Dr. Marabelli:

This letter transmits the Food Safety and Inspection Service final report of a meat inspection system audit conducted in Italy from April 29 through June 12, 2003. Comments from Italy have been included in the final report.

If you have any questions about this audit or need additional information, please contact me at 202-720-3781, fax 202-690-4040, or email at sally.stratmoen@fsis.usda.gov.

Me Jermory

Sincerely,

Sally Stratmoen

Director

International Equivalence Staff Office of International Affairs

Enclosure

cc:

Lisa Hardy Bass, Counselor, US Embassy, Rome
Francesco Forte, 2nd Secretary, Embassy of Italy
Linda Swacina, Deputy Administrator, FSIS
Agriculture, Fisheries, Food Safety and Consumer Affairs Section, EU Mission to US
Norval Francis, Minister-Counselor, US Mission to the EU, Brussels
Scott Bleggi, FAS Area Officer
Dave Young, ITP, FAS
Donald Smart, Director, Review Staff, OPEER
Karen Stuck, Assistant Administrator, OIA
Sally Stratmoen, Director, IES, OIA
Clark Danford, Director, IEPS, OIA
Amy Winton, State Department
Nancy Goodwin, IES, OIA
Todd Furey, IES, OIA
Country File (Italy—April 03 Audit)

FINAL

DEC - 4 2003

FINAL REPORT OF AN AUDIT CARRIED OUT IN ITALY COVERING ITALY'S MEAT INSPECTION SYSTEM

APRIL 29, 2003 THROUGH JUNE 12, 2003

Food Safety and Inspection Service United States Department of Agriculture

TABLE OF CONTENTS

- 1. INTRODUCTION
- 2. OBJECTIVE OF THE AUDIT
- 3. PROTOCOL
- 4. LEGAL BASIS FOR THE AUDIT
- 5. SUMMARY OF PREVIOUS AUDITS
- 6. MAIN FINDINGS
 - 6.1 Legislation
 - 6.2 Government Oversight
 - 6.3 Headquarters Audit
- 7. ESTABLISHMENT AUDITS
- 8. LABORATORY AUDITS
- 9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 EC Directive 64/433
- 10. ANIMAL DISEASE CONTROLS

11. SLAUGHTER/PROCESSING CONTROLS

- 11.1 Humane Handling and Slaughter
- 11.2 HACCP Implementation
- 11.3 Testing for Generic Escherichia coli
- 11.4 Testing for Listeria monocytogenes
- 11.5 EC Directive 64/433

12. RESIDUE CONTROLS

- 12.1 FSIS Requirements
- 12.2 EC Directive 96/22
- 12.3 EC Directive 96/23

13. ENFORCEMENT CONTROLS

- 13.1 Daily Inspection
- 13.2 Testing for Salmonella
- 13.3 Species Verification
- 13.4 Monthly Reviews
- 13.5 Inspection System Controls

- 14. CLOSING MEETING
- 15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA Central Competent Authority [Ministry of Health, Department

General for Food, Nutrition and Public Veterinary Health]

MOH Ministry of Health

ASL Azienda Sanitaria Locale

FSIS Food Safety and Inspection Service

VEA European Community/United States Veterinary Equivalence

Agreement

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point

Systems

SSOP Sanitation Standard Operating Procedures

NOID Notice of Intent to Delist

E. coli Escherichia coli

Salmonella Salmonella species

LM Listeria monocytogenes

1. INTRODUCTION

The audit took place in Italy from April 29 to June 12, 2003.

An opening meeting was held on April 29, 2003 in Rome with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Italy's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Health, Department of Food, Nutrition and Public Veterinary Health, and representatives from the regional and local inspection offices.

2. OBJECTIVES OF THE AUDIT

This audit was a follow-up audit with three objectives. The first objective was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States. The second objective was to determine if the CCA had taken the necessary corrective actions in response to previous audit findings. The third objective was to determine if the instructions issued by the CCA with regard to *Listeria monocytogenes* testing in certified establishments were received by the regional and local offices and had been implemented by the establishments.

In pursuit of these objectives, the following sites were visited: the headquarters of the CCA, three regional inspection offices, one autonomous provincial office, four local health units, two laboratories performing analytical testing on United States-destined product, two swine slaughter establishments, and 16 meat processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Headquarters office in Rome
	Regional	3	
	Autonomous Province	1	
	Local ASL	4	Azienda Sanitaria Locale (ASL)
Laboratories		2	
Meat Slaughter Establishments	S	2	
Meat Processing Establishmen	its	16	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved on-site visits to 18 establishments: two swine slaughter

establishments and 16 processing establishments. The third part involved visits to three regional inspection offices, one autonomous provincial office, four local inspection offices, and the headquarters of the CCA. The fourth part involved visits to two government laboratories.

Program effectiveness determinations of Italy's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Italy's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditor explained to the CCA that their inspection system would be audited in accordance with three areas of focus. First, under provisions of the European Community/United States Veterinary Equivalence Agreement (VEA), the FSIS auditor would audit the meat inspection system against European Commission Directive 64/433/EEC of June 1964; European Commission Directive 96/22/EC of April 1996; and European Commission Directive 96/23/EC of April 1996. These directives have been declared equivalent under the VEA.

Second, in areas not covered by these directives, the auditor would audit against FSIS requirements. FSIS requirements include daily inspection in all certified processing establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and requirements for HACCP, SSOP, testing for generic *E. coli*, testing for *Salmonella*, and reassessment of HACCP programs to include the risks associated with *LM* and *Salmonella*. In addition, the FSIS auditor would audit the receipt and implementation by regional and local inspection offices of instructions issued by the MOH with regard to detection of *Listeria monocytogenes* in cured aged prosciutto (Circular 600.8/80.83/AG/307 dated August 28, 2002) and provisions to be adopted in case of detection of *LM* in uncooked ham or in other products of animal origin ready for consumption (Circular 609/80.83/AG/404 dated December 17, 2002).

Third, the auditor would audit against any equivalence determinations that have been made by FSIS for Italy under provisions of the Sanitary/Phytosanitary Agreement.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC of June 1964 entitled Health Problems Affecting Intra-Community Trade in Fresh Meat
- Council Directive 96/23/EC of 29 April 1996 entitled Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Animal Products
- Council Directive 96/22/EC of 29 April 1996 entitled Prohibition on the Use in Stockfarming of Certain Substances Having a Hormonal or Thyrostatic Action and of B-agonists

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/ofo/tsc.

The following deficiencies were identified during the FSIS audit of Italy's meat inspection system conducted in October-November 2002.

- Five of the 46 establishments audited received a Notice of Intent to Delist (NOID) for inadequate implementation of SSOP and HACCP requirements.
- Seven of the 46 establishments had problems with SSOP implementation, maintenance, and record keeping.
- Nine of the 46 establishments had problems with establishment verification of their HACCP plan, record keeping, corrective actions; and monitoring of the HACCP plan.
- One establishment had been re-circulating water to wash hams.

6. MAIN FINDINGS

6.1 Legislation

The auditor was informed that the relevant EC Directives, determined equivalent under the VEA, had been transposed into Italian legislation.

6.2 Government Oversight

6.2.1 CCA Control Systems

Italy's organizational structure has not changed since the last audit.

The CCA has control over regional and local office activities and also has the authority for certifying and decertifying establishments for export to the United States.

The CCA is responsible for carrying out inspections of individual establishments and for approving and withdrawing the eligibility of individual establishments. The CCA carried out verification audits for those certified establishments which were positive for *Listeria monocytogenes* and to those establishments that received a Notice of Intent to Delist during the last U.S. audit.

6.2.2 Ultimate Control and Supervision

On August 28, 2002 and December 17, 2002, the CCA sent instructions to all regional offices requiring that they immediately take the actions described in Directive 600.8/80.83/AG/307 for detection of *Listeria monocytogenes* in cured aged prosciutto and Directive 609/80.83/AG/404 provisions to be adopted in case of detection of *Listeria monocytogenes* in uncooked ham or in other products of animal origin ready for consumption. The FSIS auditor verified through audits of the regional and local offices that the instructions and the circulars were received by and implemented by these offices.

Control and supervision at the Regional and Local level in Lombardia and Veneto Regions had improved.

6.2.3 Assignment of Competent, Qualified Inspectors

The auditor found that competent, qualified inspectors were assigned to establishments eligible to export to the United States.

6.2.4 Authority and Responsibility to Enforce the Laws

The CCA has the authority and responsibility to enforce the laws.

6.2.5 Adequate Administrative and Technical Support

The auditor found that the CCA has the appropriate resources to support a third party audit.

6.3 Headquarters Audit

No documents were audited at the headquarters in Rome.

6.3.1 Audit of Regional and Local Inspection Sites

The auditor visited three regional inspection offices, one autonomous provincial office, and four local health units (ASL). The purpose of the visits was to assess the implementation of the two *Listeria* directives 600.8/80.83/AG/307 of August 28, 2002 and 609/80.83/AG/404 of December 17, 2002 issued by MOH.

The auditor found that the circulars had been received and implemented by all regional, provincial, and local offices visited.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 18 establishments: two slaughter establishments and 16 processing establishments. None were delisted as a result of the reviews and none received a Notice of Intent to Delist (NOID) by the MOH. Specific deficiencies are noted on the attached individual establishment reports.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States' requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluated compliance with the criteria established for the use of private laboratories under the PR/HACCP requirements.

The following laboratories were reviewed

- ◆ The Instituto Zooprofilattico Sperimentale (IZS) a government laboratory located in Brescia was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.
- The Instituto Zooprofilattico Sperimentale a government laboratory located in Teramo was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.

The findings of the IZS government laboratory located in Brescia are discussed in Section 12 (Residue Controls).

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, Italy's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene and practices, and good product handling and storage practices. In addition, Italy's inspection system had controls in place for water potability records, chlorination

procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in the 18 establishments were found to meet the basic FSIS regulatory requirements, with the following deficiency:

• In one establishment, the forefeet of hog carcasses were contacting platforms and employees' boots at the bung dropping and carcass pre-evisceration stations in the slaughter room. Establishment officials took temporary corrective actions and permanent corrective actions were proposed to MOH inspection officials.

9.2 EC Directive 64/433

In all establishments, the provisions of EC Directive 64/433 were effectively implemented, with the following deficiency:

• In one establishment, the overhead rail in the ham washing machine was observed with accumulation of dried pieces of fat and dirt. The monitoring of sanitary conditions in the area was not possible due to improper equipment construction and design. Inspection officials took immediate corrective actions.

Specific deficiencies are noted in the attached individual establishment reports.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Italy's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a testing program for generic *E. coli* in slaughter establishments.

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 18 establishments. All of the 18 establishments had adequately implemented the HACCP requirements.

11.3 Testing for Generic E. coli

Italy has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Two of the 18 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing. These two establishments were evaluated according to the criteria employed in the United States domestic inspection program.

Testing for Generic E. coli was properly conducted in both slaughter establishments.

11.4 Testing for *Listeria monocytogenes*

Sixteen of the 18 establishments audited were producing ready-to-eat products for export to the United States. In accordance with FSIS requirements, the HACCP plans in these establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

11.5 EC Directive 64/433

In all establishments, the provisions of EC Directive 64/433 were effectively implemented.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The Instituto Zooprofilattico Sperimentale (IZS) a government residue laboratory located in Brescia was audited. The following deficiency was noted:

• When percent recovery results for certain chlorinated hydrocarbons compounds fell below the established acceptable limits, no corrective actions were taken by the IZS laboratory in Brescia. Laboratory officials indicated that they would take corrective actions immediately

The Instituto Zooprofilattico Sperimentale a government residue laboratory located in Teramo was audited. No deficiencies were noted.

Italy's National Residue Control Program for 2003 was being followed and was on schedule.

12.1 EC Directive 96/22

In both residue laboratories, the provisions of EC Directive 96/22 were effectively implemented.

12.2 EC Directive 96/23

In both residue laboratories, the provisions of EC Directive 96/23 were effectively implemented.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for Salmonella

Italy has adopted the FSIS regulatory requirements for testing for *Salmonella* with the exception of the following equivalent measure:

• The government laboratories use ISO 6579 and AOAC 967.25 to analyze for *Salmonella*.

Two of the 18 establishments audited were required to meet the FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Salmonella testing was properly conducted in both establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible meat products from other counties for further processing.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 12, 2003 in Rome with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

1. Maryor of Chanchay

The CCA understood and accepted the findings.

Dr. Faiz R. Choudry International Auditor

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms Individual Foreign Laboratory Reports Foreign Country Response to Draft Final Audit Report

U.S. DEPARTMENT OF AGRICULTURE REVIEW DATE NAME OF FOREIGN LABORATORY FOCO SAFETY AND INSPECTION SERVICE INTERNATIONAL PROBRAMS Istituto Zooprofilattico Sperimentale Della Lombardia e Dell'Emilia Romagna 05/22/03 FOREIGN COUNTRY LABORATORY REVIEW FOREIGN GOV'T AGENCY CITY & COUNTRY ADDRESS OF LABORATORY Dipartimento Alimenti e Sicurezza BRESCIA - ITALY Via Bianchi n. 719 Alimentare 25124 Brescia Italy NAME OF REVIEWER NAME OF FOREIGN OFFICIAL Dr. Faizur R. Choudry, DVM. Dr. Roberto Piro, Head of Bromatologico Residue Code/Name 200 100 111 203 300 400 500 800 923 950 S/V REVIEW ITEMS ITEM # Sample Handling 01 A A A A A A A Å A A A SAMPLING PROCEDURES Sampling Frequency 02 A A A A A A A A A A A **EVALUATION CODE** Timely Analyses 03 A A A A A Á A Á Á A A Compositing Procedure 04 O 0 o 0 o 0 o 0 O 0 \mathbf{o} Interpret Comp Data 05 o 0 O o o 0 O 0 O 0 0 Data Reporting 06 A A A A A A A A A A A Acceptable Method 07 **EVALUATION CODE** A A Á A Á A A A A ANALYTICAL PROCEDURES A A Correct Tissue(s) 08 A A Á A A Á A A A A Equipment Operation 09 A A A A Å A A A A A A Instrument Printouts 10 A A A A A A A A A A O Minimum Detection Levels 11 A A A Ā A A A A A A 0 QUALITY ASSURANCE PROCEDURES Recovery Frequency 12 A Å A A A A A A Á O A **EVALUATION CODE** Percent Recovery 13 C A A A A A A A A A O Check Sample Frequency 14 A A A A Á A A A A A A All analyst w/Check Samples 15 NO Corrective Actions 16 C A A A A A A A Á A International Check Samples 17 A A A A A Á Á A A Á A CODE Corrected Prior Deficiencies 18 0 0 O 0 0 0 0 0 O O O EVAL. CODE 19 EVAL 20

SIGNATURE OF REVIEWER

Sing 11 Mondey

DATE 6/12/03

FOREIGN COUNTRY LABORATE	DRY REVIEW	REVIEW DATE	NAME OF FOREISN LABORATORY
(Comment Sheet)		05/22/03	Istituto Zooprofilattico Sperimentale Della Lombardia e Dell Émilia Romagna
FOREIGN GOV'T AGENCY Dipartimento Alimenti e Sicurezza Alimentare	CITY & COUNTRY BRESCIA - IT.	ALY	ADDRESS OF LABORATORY Via Bianchi n. 719 25124 Brescia Italy
NAME OF REVIEWER Dr. Faizur R. Choudry, DVM.	NAME OF FOREIGN OF Dr. Roberto Pi	FICIAL ro, Head of Broma	atologico
RESIDUE ITEM NO.		COMA	MENTS

RESIDUE ITE	EM NO.	COMMENTS
00\ 13	3	When percent recovery results for hexachlorobenze"HCB"(38%) and lindane (33%) fell below the established acceptable limit HCB (49%), lindane (69%) and any corrective actions taken were not documented.

. ——	U.S. DEPARTMENT OF AGRIC	J_TJRE				· - · · ·	REVIEW	DATE		1,414	E DE EGRE	IAN 13A	GRATORY				
	FOOD GAFETY AND INSPECTION INTERNATIONAL PROGRA FOREIGN COUNTRY LABORA	M.S	VIEV	N				/09/03	5	Inst	ituto Z	ooprof	lattico	Sperii Labora	mental, atory	Food	
Dipa	GN GOV'T AGENCY artimento Alimenti e Sicurezza aentare				DUNTRY D, ITA	LY				ADDR Can	ESS OF LA	BORATO	RY 54100 1	Гегато	, Italy		
	OF REVIEWER Faizur R. Choudry, DVM					OFFICIAL Miglio		and D	r. Gi	ampi	ero Sc	ortichi	ni				
	Residue Code/Name		>	>	100	111	200) 20)3	300	400	500	800	900	923		
	REVIEW ITEMS Sample Handling	01			A	A	A	1	4	A	A	A	A	A	A		
DURES	Sampling Frequency	02		ш	A	A	A	A		A	A	A	A	A	A		
SAMPLING PROCEDURES	Timely Analyses	03		NCOD	A	A	A	A		A	A	A	A	A	A		
	Compositing Procedure	04		EVALUATION CODE	0	0 .	О	0	,	0	0	0	0	0	0		
	Interpret Comp Data	05		EVA	0	0	0	0		О	0	0	0	0	0		
	Data Reporting	06			A	A	A	A		A	Ä	A	A	A	A		+
, ග	Acceptable Method	07	ם		A	A	A	A		A	A	A	A	A	A		
YTICAL	Correct Tissue(s)	08	ONCO		A	A	A	A		A	A	A	A	A	A		
ANALYTICAL PROCEDURES	Equipment Operation	09	EVALUATION CODE		A	A	A	A		A	A	A	A	A	A		1
	Instrument Printouts	10	EV		A	A	A	A		A	A	A	A	A	A		
	Minimum Detection Levels	11			A	A	A	A		A ·	A	A	A	A	A		
NCE	Recovery Frequency	12	m m		A	A	A	A	I	4	A	A	A	A	A		
URA	Percent Recovery	13	CODE		A	A	A	À	A		A	A	A	A	A		
LITY ASSURAN PROCEDURES	Check Sample Frequency	14	NOIL		A	A	A	A	A		A	A	A	A	A		
QUALITY ASSURANCE PROCEDURES	All analyst w/Check Samples	-15	EVALUATION	(С	С	C	C		С	C	С	C	C		
ou,	Corrective Actions	16	Ę,	A	4	A	A	A	A		A	A	A	A	A		
	international Check Samples	17		.A		A	A	A	A	-	A	A	A	A	A		
	Corrected Prior Deficiencies	18	EVAL. CODE	0		0	0	0	0		0	0	0	О	A		
REVIEW		19	EVAL. CODE														
NATUR	E OF REVIEWER	N.C.	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ZL (Juz						DA	TE KI	119 1	1 7			

	FOREIGN	COUNTRY LABORATO	RY REVIEW	REVIEW DATE	NAME OF FOREIGN LABORATORY
		(Comment Sheet)		06/09/03	Instituto Zooprofilattico Sperimental, Food Chemistry and Residue Laboratory
oreign gov" Dipartimer Llimentare	nto Alimer	nti e Sicurezza	CITY & COUNTRY Teramo, ITAL	Y	ADDRESS OF LABORATORY Campo Boario. 64100 Teramo, Italy
NAME OF REVI Dr. Faizur	EWER R. Choud	ry, DVM	NAME OF FOREIGN OF Dr. Giacomo M		Giampiero Scortichini
RESIDUE	ITEM NO.		· -i	СОММ	IENTS
100,111, 200,203, 300,400, 500,800, 900,923	15	compounds.	inples were performe	ed, periodically int	ter-check samples were performed for some

United States Department of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	1 1/1/5 05 00:11/501	
CDPOLE DOLE LAW	05/16/03		1	4. NAME OF COUNTRY	
Ti (DD)	5. NAME C	EVIDITA	90L	ITALY	
				6. TYPE OF AUDIT	
			Choudry, DVM.	X ON-SITE AUDIT	DOCUMENT AUD
Place an X in the Audit Results block to indic	ate non	compl	iance with requirem	lents Uso O if not ann!	AUL
standard operating Procedures (55	OP)	Audit		art D - Continued	cable.
Basic Requirements	·	Results	I	conomic Sampling	Audi Resul
7, Written SSOP			33. Scheduled Sample		1100
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP)			D F	04 5	
Ongoing Requirements				Other Requirements	
10. Implementation of SSOP's, including monitoring of implementa11. Maintenance and evaluation of the effectiveness of SSOP's.	tion.		36. Export		
12. Corrective action when the SSOP's have falled to prevent direct			37. Import		
product contamination or adulteration.			38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		- 1	39. Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical contents of the HACCP list the food safety hazards, critical contents of the HACCP list the food safety hazards.					
points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the	troj		42. Plumbing and Sewage		
HACCP plan.		F	43. Water Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 		-	44. Dressing Rooms/Lavator 5. Equipment and Utensils	ies	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements					
18. Monitoring of HACCP plan.			6. Sanitary Operations		
19. Verification and validation of HACCP plan.			7. Employee Hygiene		
20. Corrective action written in HACCP plan.			8. Condemned Product Cont	irol	
21. Reassessed adequacy of the HACCP plan.		-	Part F - Ins	pection Requirements	
Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrence	es	49	Government Staffing		-
Part C - Economic / Wholesomeness					
3. Labeling - Product Standards		50	. Daily Inspection Coverage		
4. Labeling - Net Weights		51	. Enforcement		
5. General Labeling		52.	Humane Handling		
6. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	0	$-\vdash$		<u> </u>	0
Part D - Sampling		53	Animal Identification		0
Generic <i>E. coli</i> Testing		54.	Ante Mortem Inspection		0
. Written Procedures	0	55	Post Mortem Inspection		
Sample Collection/Analysis	0				0
Records	10		Part G - Other Regulato	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requirements	1	56.	European Community Directiv	ves .	
Corrective Actions	0	57,	Monthy Review		
Ræssessment	0	58.			
Written Assurance	0	59.			
E EDOC & (0.4/0.4/2002)		 _			

Establishment #90L

Date 05/16/03

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITOR SKANATURE AND DATE

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Leoncini S.r.L.	06/03/03		169L	ITALY .	
Cola Di Lazise	5. NAME C	OF AUDIT	DR(S)	6. TYPE OF AUDIT	
Veneto (VR)	Dr Fair	711 7 P (Thoudry, DVM.		
			• .	X ON-SITE AUDIT DOCL	JMENT AUD
Place an X in the Audit Results block to ind	icate nor	compl	iance with requireme	ents. Use O if not applicab	le.
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP)	Audit	1	rt D - Continued	Audit
7. Written SSOP		Results	<u> </u>	onomic Sampling	Result
Records documenting implementation.	· · · · · · · · · · · · · · · · · · ·		33. Scheduled Sample		
Signed and dated SSOP, by on-site or overall authority.		<u> </u>	34. Species Testing		
Sanitation Standard Operating Procedures (SSOP)			35. Residue		<u> </u>
Ongoing Requirements		data.	Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implement	ntation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have faled to prevent dire product contamination or aduteration. 	ect		38. Establishment Grounds a	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	ion/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light	· · · · · · · · · · · · · · · · · · ·	-
Point (HACCP) Systems - Basic Requirements			41. Ventilation		 -
14. Developed and implemented a written HACCP plan .					
 Contents of the HACCP list the food safety hazards, critical opoints, critical limits, procedures, corrective actions. 	control		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 		-	43. Water Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 			 Dressing Rooms/Lavaton Equipment and Utensils 	es	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.					 -
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Cont	rol	
21. Reassessed adequacy of the HACCP plan.			Part F. Inc	pection Requirements	
22. Records documenting: the written HACCP plan, monitoring of	41-		raitreilis	pection requirements	
critical control points, dates and times of specific event occurr	ences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness 23. Labeling - Product Standards		5	0. Daily Inspection Coverage		
		5	1. Enforcement		
Labeling - Net Weights General Labeling			2. Humane Handling		+
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moistur			. Transact Tarraing		0
	e) (O 5:	3. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		54	. Ante Mortem Inspection		0
27. Written Procedures) 55	. Post Mortem Inspection		+
28. Sample Collection/Analysis		\dashv			0
29. Records		-1	Part G - Other Regulate	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme			European Community Directiv	ves	
30. Corrective Actions	0	57.	Monthly Review		
31. Reessessment	0	58.			<u> </u>
32. Writter Assurance	0				:
					

Establishment #169L Dated 06/03/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM.

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Principe Di San Daniele	05/12/03		2051	ITALY	
S.p.A.	5. NAME C	OF AUDIT		6. TYPE OF AUDIT	
San Daniele Del Fruili (UD)	Dr Fair	711+ P (Choudry, DVM.	ļ	
Place on V in the Audia D				X ON-SITE AUDIT DOCI	JMENT AUD
Place an X in the Audit Results block to ind	icate non	comp	liance with requirem	ents. Use O if not applicab	le.
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SOP)	Audit Results	P	art D - Continued	Audit
7. Written SSOP		Resurs		onomic Sampling	Resul
8. Records documenting implementation.			33. Scheduled Sample		
Signed and dated SSOP, by on-site or overall authority.		<u> </u>	34. Species Testing		0
Sanitation Standard Operating Procedures (SSOP)			35. Residue		0
Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	tation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 	ct	-	38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical copoints, critical limits, procedures, corrective actions. 	ontrol		42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.		-+	44. Dressing Rooms/Lavatori	es	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.					
20. Corrective action written in HACCP plan.			8. Condemned Product Cont	rol	
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrent 	nces.	4	9. Government Staffing	·	
Part C - Economic / Wholesomeness		5	0. Daily Inspection Coverage		-
23. Labeling - Product Standards					
24. Labeling - Net Weights		5	1. Enforcement		
25. General Labeling		52	2. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	С) 53	. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		54	. Ante Mortem hspection		0
27. Written Procedures	0	55	Post Mortern Inspection		
28. Sample Collection/Analysis	0		rust molteri, rispection		0
29. Records	0		Part G - Other Regulato	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requiremen	its	56.	European Community Directiv	res	
30. Corrective Actions	0	57.	Monthly Review		· · · · · · · · · · · · · · · · · · ·
31. Reassessment	0	58.			
32. Written Assurance	0.	. 59.			
70:0					

Establishment #205L Dated 05/12/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

United States Department of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT i	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Bertana SRL	05/27/03		312M/S	ITALY	
Castel Verde, Lombardia (CR)	5. NAME C	F AUDIT	<u> </u>	6. TYPE OF AUDIT	
	Dr. Fair	717 D (Thousand DVM	 	
			Choudry, DVM.		JMENT AUDI
Place an X in the Audit Results block to ind	icate non	comp	liance with requirem	ents. Use O if not applicab	le.
Part A - Sanitation Standard Operating Procedures (S	SSOP)	Audit	1	art D - Continued	Audit
Basic Requirements 7. Written SSOP		Results	·	onomic Sampling	Results
Records documenting implementation			33. Scheduled Sample		
			34. Species Testing		
Signed and dated SSOP, by on-site or overall authority. Sopitation Standard Operation By			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implement	ntation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have failed to prevent dire product contamination or adulteration. 	ect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan .			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical c	control		42. Plumbing and Sewage		
points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the			43. Water Supply	<u> </u>	
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavator	ies	
establishment individual.			45. Equipment and Utensils	·	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.		7	47. Employee Hygiene		_
19. Verification and validation of HACCP plan.			48. Condemned Product Cont	tral	
20. Corrective action written in HACCP plan.			43. Obligatimes Flourer Colli		
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr 	the ences.	1	49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards					
24. Labeling - Net Weights			1. Enforcement		X
25. General Labeling		5	2. Humane Handling		
25. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moistur	re) () 5	3. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem Inspection		
27. Written Procedures		5:	5. Post Mortem Inspection		
28. Sample Collection/Analysis					
29. Records			Part G - Other Regulat	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme	ents	56.	European Community Directi	ives	
30. Corrective Actions		57	. Monthly Review		
31. Reassessment	į	58.			
32. Written Assurance		59.			

Establishment #312M/S Date 05/27/03

11, 51. Fore feet of hog carcasses were contacting platforms and employees' boots at the bung droppings and carcass preevisceration stations in the slaughter room. Establishment officials temporarily took corrective action immediately and permanent corrections were proposed to MOH inspection officials. FSIS regulatory requirement 416.14 was not met.

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

52. AUDITOR SIGNATURE AND DATE

6/12/03

United States Department of Agriculture Food Safety and inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	i 3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Salumificio Baldo SRI.	05/06/03		348L	ITALY	
Cantu (CO)	5. NAME C	OF AUDITO	1	6. TYPE OF AUDIT	
· ,			,		
			houdry, DVM.	X ON-SITE AUDIT DOCU	MENT AUD
Place an X in the Audit Results block to inc	dicate nor	compl	iance with requirem	ents. Use O if not applicabl	e.
Part A - Sanitation Standard Operating Procedures ((SSOP)	Audit	Р	art D - Continued	Audit
Basic Requirements 7. Written SSOP		Results		conomic Sampling	Result
Records documenting implementation.		1	33. Scheduled Sample		
			34. Species Testing		
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)			35. Residue		0
Ongoing Requirements	!		Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme			36. Export		
11. Maintenance and evaluation of the effectiveness of SOP's.	1		37. Import		_
 Corrective action when the SSOPs have falled to prevent direction product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		- 1	39. Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions. 	control		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 		-	44. Dressing Rooms/Lavato	ries	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements		4	46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		4	18. Condemned Product Cor	ntrol	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	spection Requirements	
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur 	f the rrences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Coverage		T
23. Labeling - Product Standards		5	1. Enforcement		
24. Labeling - Net Weights			2 11		
25. General Labeling		52	2. Humane Handling		0
6. Fin. Prod. Standards/Boneless (Defeds/AQL/Pork Skins/Moistu	ire) (O 53	3. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		54	. Ante Mortem hspection		0
7. Written Procedures		55	. Post Mortem hapection		+
B. Sample Collection/Analysis			. Fost worten hispection		0
9. Records	i		Part G - Other Regulat	tory Oversight Requirements	
Salmonella Performance Standards - Basic Requirem	ents		European Community Direct	tives	
. Corrective Actions	C	57.	Monthly Review		
Ressessment					:
	0	58.			

Establishment #348L Date 05/06/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

52. AUDITOR SIQUATURE AND DATE

6/12/03

United States Department of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
EFFE S.P.A.	05/20/03	3	434L	ITALY	
Lesignano de Bagni (PR)	5. NAME	OF AUDIT	DR(S)	6. TYPE OF AUDIT	
	Dr Fa	izur R. C	Choudry, DVM.		
Diago on V in the Audit Durk to the			• .	X ON-SITE AUDIT DOCU	MENT AUDI
Place an X in the Audit Results block to in	idicate no	ncompl			le.
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	ł	art D - Continued	Audit
7. Written SSOP		I CSUID	33. Scheduled Sample	onomic Sampling	Results
8. Records documenting implementation.		-	<u> </u>		
Signed and dated SSOP, by on-site or overall authority.		-	34. Species Testing		0
Sanitation Standard Operating Procedures (SSOF	2)		35. Residue		O
Ongoing Requirements			Part E -	Other Requirements	71
10. Implementation of SSOP's, including monitoring of implementation of SSOP's and SSOP's an		T	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
 Corrective action when the SSOPs have failed to prevent of product contamination or adulteration. 	direct		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	·		40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.	al control		42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatori	ies	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		X
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		-			
20. Corrective action written in HACCP plan.			48. Condemned Product Cont	roi	
21. Reassessed adequacy of the HACCP plan.	 		Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occi 	of the	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Coverage		
23. Labeling - Product Standards					
24. Labeling - Net Weights		5	1. Enforcement		
25. General Labeling	+	5.	2. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moist	ture)	O 5:	3. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing	-		Ante Mortem Inspection		0
7. Written Procedures				· · · · · · · · · · · · · · · · · · ·	0
	- -		. Post Mortem Inspection		0
8. Sample Collection/Analysis			Part G - Other Regulate	ory Oversight Requirements	
9. Records		0		ory oversignt requirements	
Salmonella Performance Standards - Basic Requirer	ments	56.	European Community Directi	ves	X
. Corrective Actions		O 57.	Monthly Review		
, Ressessment		O 58.			
Written Assurance	1	D. 59.			
					·

Establishment #434L Date 05/20/03

45,56.(a) Overhead rail in the ham washing machine was observed with accumulation of dried pieces of fat and dirt. The monitoring of sanitary conditions in the area was not possible due to the improper equipment construction and design. Establishment officials ordered correction immediately. C/D 64/433 EEC Annex 1 Chapter 111(3)(c)

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

52. AUDITOR SIGNATURE AND DATE

6/19/03

United States Department of Agriculture Food Safety and Inspedien Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	. 4. NAME OF COUNTRY	
Levoni S.P.A.	05/14/03	J, L	1	ITALY	
San Daniele del Friuli (UD)	5. NAME C)E (IID)C	442L	6. TYPE OF AUDIT	
San Damele del 1 Hun (GD)	İ			6. TYPE OF AUDII	
	Dr. Fair	zur R. C	Choudry, DVM.	X ON-SITE AUDIT DO	CUMENT AUDI
Place an X in the Audit Results block to ind	licate nor	comp	liance with requirem	ents. Use O if not applica	ble.
Part A - Sanitation Standard Operating Procedures (S	SSOP)	Audit		art D - Continued	Audit
Basic Requirements		Results	· 	onomic Sampling	Result
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		0
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	ntation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.	manon,		37. Import		
 Corrective action when the SSOPs have failed to prevent dire product contamination or aduleration. 	ect	-	38. Establishment Grounds	and Pest Control	-
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical c points, critical limits, procedures, corrective actions. 	control		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavator	ies	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		Ī	48. Condemned Product Cont	trol	
20. Corrective action written in HACCP plan.		-			
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr	the rences.		49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			or. Enlorcement		
25. General Labeling			52. Humane Handling		О
6. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moistur	re)	0 5	3. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem hspection		0
7. Written Procedures		_			
Sample Collection/Analysis			5. Post Mortem Inspection		0
			Part G - Other Regulat	ory Oversight Requirements	
9. Records					
Salmonella Performance Standards - Basic Requireme	ents	56	. European Community Direct	ives	
. Corrective Actions		57	. Monthly Review		
Reassessment) 58			
Written Assurance	, \ \ C) 59			

Establishment #442L Date 05/14/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Prosciuttificio Mulino	05/21/03		480L	Italy	
S.p,A.	5. NAME OF AUDIT		DR(S)	6. TYPE OF AUDIT	
Tizzano Val Parma (PR) Dr. Fai					
				MENT AUDI	
Place an X in the Audit Results block to inc		compl			e
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		0
Signed and dated SSOP, by on-site or overall authority.			35. Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have falled to prevent direct product contamination or adulteration. 			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.		ï	39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control			42. Plumbing and Sewage		
points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the			43. Water Supply		
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavatories		
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.			48. Condemned Product Control		
20. Corrective action written in HACCP plan.			Part F - Inspection Requirements		
21. Reassessed adequacy of the HACCP plan.					
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	•	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		0 !			0
Part D - Sampling Generic E. coli Testing		5	54. Ante Mortem Inspection		O
27. Written Procedures		O 5	5. Post Mortem Inspection		0
28. Sample Collection/Analysis		0			
29. Records		0	Part G - Other Regulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements			56. European Community Directives		
IO. Corrective Actions		D 5	57. Monthly Review		
1. Ressessment		58	58.		
2. Written Assurance) ^ _ 59	i,		
	<u>, 'l</u>				

Establishment #480L Date 05/21/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM.

1. ESTABLISHMENT NAME AND LOCATION 2. A	UDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Rovagnati S.p.A. 05/0	08/03	508L	ITALY	
Biassono (MI)	AME OF AU	DITOR(S)	6. TYPE OF AUDIT	
Dr	. Faizur F	R. Choudry, DVM.		
			X ON-SITE AUDIT DOCU	MENT AUDI
Place an X in the Audit Results block to indicate Part A - Sanitation Standard Operating Procedures (SSOP)				e.
Basic Requirements	,		art D - Continued onomic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	orionia damping	//ESUIS
8. Records documenting implementation.		34. Species Testing		
Signed and dated SSOP, by on-site or overall authority.		35. Residue		0
Sanitation Standard Operating Procedures (SSOP)			Other Requirements	
Ongoing Requirements			Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.11. Maintenance and evaluation of the effectiveness of SSOP's		36. Export		
Corrective action when the SSOPs have failed to prevent direct		37. Import		
product contamination or adulteration.		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construct	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light		
14. Developed and implemented a written HACCP plan		41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. 		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 		43. Water Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 		44. Dressing Rooms/Lavator	es	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations		
18. Monitoring of HACCP plan.				
19. Verification and validation of HACCP plan.		47. Employee Hygiene		
20. Corrective action written in HACCP plan.		48. Condemned Product Cont	rol	
21. Reassessed adequacy of the HACCP plan.		Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 		49. Government Staffing		
Part C - Economic / Wholesomeness		ED Doily Incomplian Course		+
23. Labeling - Product Standards		50. Daily Inspection Coverage		
24. Labeling - Net Weights		51. Enforcement		
25. General Labeling	-	52. Humane Handling		0
26. Fin. Prod Standards/Boneless (Defeds/AQL/Pak Skins/Moisture)	0	53. Animal Identification		0
Part D - Sampling Generic E. coli Testing		54. Ante Mortem Inspection		0
27. Written Procedures	0	55. Post Mortem Inspection		
28. Sample Collection/Analysis	0			0
29. Records	0	Part G - Other Regulat	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requirements		56. European Community Directi	ves	
30. Corrective Actions	0	57: Monthly Review	-	
04 D	0	58.		
31. Reassessment			!	i

Establishment #508L Date 05/08/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
ITALFINE SRL	05/09/03		513L ITALY			
Corniglio (PR)	5. NAME C	OF AUDIT	 TOR(S)	6. TYPE OF AUDIT		
	Dr. Fair	zur R. (Choudry, DVM.	V OU OFF WEF		
Diana Vin the Audit Day In I. I.	J	Z ON-SITE XOBIT DOCOM				
Place an X in the Audit Results block to inc		rcomp			e.	
Part A - Sanitation Standard Operating Procedures (Basic Requirements	55UP)	Audit Results	j j	art D - Continued onomic Sampling	Audit Results	
7. Written SSOP		<u> </u>	33. Scheduled Sample			
8. Records documenting implementation.			34. Species Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of impleme	ntation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. import			
 Corrective action when the SSOPs have falled to prevent dir product contamination or adulteration. 	ect		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan.	i		41. Ventilation			
 Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions. 	control		42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply			
 The HACCP plan is signed and dated by the responsible establishment individual. 			Dressing Rooms/Lavator Squipment and Utensils	ies		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		_	
18. Monitoring of HACCP plan.						
19. Verification and validation of HACCP plan.			47. Employee Hygiene			
20. Corrective action written in HACCP plan.			48. Condemned Product Con	troi		
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements		
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur 	f the rences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		 	
23. Labeling - Product Standards			F4 F-4			
24. Labeling - Net Weights			51. Enforcement			
25. General Labeling			52. Humane Handling		0	
26. Fin. Prod Standards/Boneless (Defects/AQL/Park Skins/MoistL	ire)	0	53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		0	
7. Written Procedures		0 :	55. Post Mortem Inspection		0	
8. Sample Collection/Analysis				·		
9. Records		5	Part G - Other Regulat	ory Oversight Requirements		
Salmonella Performance Standards - Basic Requirem			6. European Community Direct	ives		
0. Corrective Actions	. (5	7. Monthly Review			
1. Reassessment		5	8.			
2. Written Assurance	< - F-C) 5!	9.			
						

Establishment #513L Date 05/09/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Cesare fiorucci SPA	05/15/03		683L	ITALY	
San Daniele del Friuli (UD)	5. NAME C	DF AUDIT	OR(S)	6. TYPE OF AUDIT	
	Dr. Fair	zur R (
Place an Y in the Audit Populta black to	1			X ON-SITE AUDIT DOCU	MENT AUE
Place an X in the Audit Results block to ind Part A - Sanitation Standard Operating Procedures (S	cate nor	comp			e.
Basic Requirements	550P)	Audit Results	1	art D - Continued onomic Sampling	Audi
7. Written SSOP		 	33. Scheduled Sample	orioine Sampling	Resu
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) Ongoing Province and			35. Residue		0
		Part E - Other Requirements			
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implement			36: Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.	ntation.		<u></u>		
Corrective action when the SSOPs have failed to prevent dire product contamination or adulteration.	ect		37. Import 38. Establishment Grounds a	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		_
14. Developed and implemented a written HACCP plan.			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical c points, critical limits, procedures, corrective actions. 	control	[42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		-
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatori	es	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		<u> </u>	48. Condemned Product Cont	rol	-
20. Corrective action written in HACCP plan,				· · · · · · · · · · · · · · · · · · ·	
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurre 	the ences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Coverage		
23. Labeling - Product Standards			1. Enforcement		+
24, Labeling - Net Weights			1. Entorcement		
25. General Labeling		5:	2. Humane Handling		0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture	e) (5:	Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		54	Ante Mortem hspection		0
27. Written Procedures	ĺ) 55	Post Mortem Inspection		<u> </u>
28. Sample Collection/Analysis					0
29. Records	0		Part G - Other Regulato	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme	ents	56.	European Community Directiv	/es	
30. Corrective Actions	0	57.	Monthly Review		
31. Reassessment	0	58.		i	
32. Written Assurance	0	. 59.			
				!	

Establishment \(\pm 683L\) Date 05/15/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

Sala Baganza (PR) 5. N D	e nonco	R. C	Choudry DVM	e. Audi Resu
Place an X in the Audit Results block to indicat Part A - Sanitation Standard Operating Procedures (SSOF Basic Requirements 7. Written SSOP 8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	r. Faizur e nonco	R. Compli	Choudry, DVM. X ON-SITE AUDIT DOCUMENT OF THE AUDIT DOCUMENT OF THE AUDIT Part D - Continued Economic Sampling 33. Scheduled Sample 34. Species Testing	e. Audi Resu
Place an X in the Audit Results block to indicat Part A - Sanitation Standard Operating Procedures (SSOF Basic Requirements 7. Written SSOP 8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	e nonco	mpli Audit	iance with requirements. Use O if not applicable Part D - Continued Economic Sampling 33. Scheduled Sample 34. Species Testing	MENT AUC e. Audi Resu
Place an X in the Audit Results block to indicat Part A - Sanitation Standard Operating Procedures (SSOF Basic Requirements 7. Written SSOP 8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	e nonco	mpli Audit	iance with requirements. Use O if not applicable Part D - Continued Economic Sampling 33. Scheduled Sample 34. Species Testing	e. Audi Resu
Part A - Sanitation Standard Operating Procedures (SSOF Basic Requirements 7. Written SSOP 8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)) R	Audit	Part D - Continued Economic Sampling 33. Scheduled Sample 34. Species Testing	Audi Resu
Basic Requirements 7. Written SSOP 8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	R		Economic Sampling 33. Scheduled Sample 34. Species Testing	Resu
 Written SSOP Records documenting implementation. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) 		(esu is	33. Scheduled Sample34. Species Testing	
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	1.		34. Species Testing	0
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	1.			O
Sanitation Standard Operating Procedures (SSOP)	1.		35. Residue	
	n.			<u>- 0</u>
	1.		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation		- 1	36. Export	
11. Maintenance and evaluation of the effectiveness of SOP's.			37. Import	
 Corrective action when the SSOPs have falled to prevent direct product contamination or adulteration. 			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		.	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light	
Point (HACCP) Systems - Basic Requirements			41. Ventilation	+
14. Developed and implemented a written HACCP plan .15. Contents of the HACCP list the food safety hazards, critical control				
points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
 Records documenting implementation and monitoring of the HACCP plan. 		-	43. Water Supply	
 The HACCP plan is signed and dated by the responsible establishment individual. 		-	44. Dressing Rooms/Lavatories 45. Equipment and Utensils	+
Hazard Analysis and Critical Control Point			45. Equipment and Otensiis	
(HACCP) Systems - Ongoing Requirements		4	46. Sanitary Operations	
18. Monitoring of HACCP plan.		4	47. Employee Hygiene	
19. Verification and validation of HACCP plan.		4	18. Condemned Product Control	
20. Corrective action written in HACCP plan.				
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements	
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences 	i.	49	9. Government Staffing	
Part C - Economic / Wholesomeness		50	0. Daily Inspection Coverage	
23. Labeling - Product Standards		51	1. Enforcement	
24. Labeling - Net Weights				ļ
25. General Labeling		52	2. Humane Handling	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	0	53.	Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing		54.	. Ante Mortem Inspection	0
27. Written Procedures	0	55	Post Mortem Inspection	
28. Sample Collection/Analysis	0	-		О
29. Records	0	1	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requirements		56.	European Community Directives	
30. Corrective Actions	0	57.	Monthly Review	
31. Ressessment	0	58.		
32. Written Assurance	, O,	59.		

Establishment #702L Date 05/07/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM. 52. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION 2.	AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
EFFE SPA 05	/26/03	713L	ITALY	
Lesignano de Bagni (PR) 5.	NAME OF AUD	ΠOR(S)	6. TYPE OF AUDIT	
	r Faizur R	Faizur R. Choudry, DVM.		
			<u></u>	MENT AUDI
Place an X in the Audit Results block to indicat		·		e. —————
Part A - Sanitation Standard Operating Procedures (SSO Basic Requirements	P) Audit Resul		art D - Continued onomic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample		
8. Records documenting implementation.		34. Species Testing		0
9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		35. Residue		0
		Part E	Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation	on.	36, Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. import		
 Corrective action when the SSOPs have falled to prevent direct product contamination or adulteration. 		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construc	ction/Maintenance	İ
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light		
14. Developed and implemented a written HACCP plan .		41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical contr points, critical limits, procedures, corrective actions. 	ol	42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavato 45. Equipment and Utensils		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations		
18. Monitoring of HACCP plan.		47. Employee Hygiene		
19. Verification and validation of HACCP plan.		48. Condemned Product Cor	ntrol	
20. Corrective action written in HACCP plan.				
21. Reassessed adequacy of the HACCP plan.		Part F - In:	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrence	es.	49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	e	
23. Labeling - Product Standards		51. Enforcement		
24. Labeling - Net Weights				
25. General Labeling		52. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	0	53. Animal Identification		0
Part D Sampling Generic E. coli Testing		54. Ante Mortem Inspection		0
27. Written Procedures	0	55. Post Mortem hapection		0
28. Sample Collection/Analysis	0			
9. Records	0	Part G - Other Regula	atory Oversight Requirements	
Salmonella Performance Standards - Basic Requirement	s	56. European Community Direc	ctives	
0. Corrective Actions		57. Monthly Review		İ
ou, Conscience Actions	0	or. Wolling Review		
Ressessment	0	58.		

Establishment #713L Date 05/26/03

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITORISIONATURE AND DATE 4/2/03

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT I	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
A & B Prosciutti SPA	05/13/03		720L	ITALY		
San Daniele del Friuli (UD)	5. NAME O	FAUDITO	DR(S)	6. TYPE OF AUDIT		
	Dr. Faiz	nir R. C	Choudry, DVM.	X ON-SITE AUDIT DOCUM	(CLT 1115)	
					MENT AUDI	
Place an X in the Audit Results block to in		compl			.	
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	i	art D - Continued onomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample			
8. Records documenting implementation.			34. Species Testing		0	
Signed and dated SSOP, by on-site or overall authority.			35. Residue		0	
Sanitation Standard Operating Procedures (SSOP	?)	Part E - Other Requirements				
Ongoing Requirements				- Other Requirements		
10. Implementation of SSOP's, including monitoring of implem			36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import			
 Corrective action when the SSOPs have failed to prevent oppoduct contamination or adulteration. 	direct		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	****		
14. Developed and implemented a written HACCP plan .			41. Ventilation			
15. Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.	al control		42. Plumbing and Sewage		<u> </u>	
 Records documenting implementation and monitoring of the HACCP plan. 	e		43. Water Supply			
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato	ries	_	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.					-	
Verification and validation of HACCP plan.			47. Employee Hygiene 48. Condemned Product Cor	ntrol .	-	
20. Corrective action written in HACCP plan.			4b. Condemned Floudct Con	illo:		
21. Reassessed adequacy of the HACCP plan.			Part F - In:	spection Requirements		
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	e		
23. Labeling - Product Standards			51. Enforcement		T	
24. Labeling - Net Weights			52. Humane Handling		+	
25. General Labeling					0	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pcrk Skins/Mois	sture)	0 :	53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		0	
27. Written Procedures		0 5	55. Post Mortem hspection		0	
28. Sample Collection/Analysis		0				
29. Records		0	Part G - Other Regula	atory Oversight Requirements		
Salmonella Performance Standards - Basic Require	ements	56	6. European Community Direc	ctives		
30. Corrective Actions	; (O 5	7. Monthly Review			
31. Ræssessment	(O . 5:	8.			
32. Written Assurance	, , , , ,	O ~ \	9.			

Establishment #720L Date 05/13/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Italcarni Soc. COOP. A.R.L	05/19/03		791M/S	ITALY	
CARPI (MO)	5. NAME C	OF AUDIT		6. TYPE OF AUDIT	
	Dr Fair	zur P. C	Choudry, DVM.		
			• .	X ON-SITE AUDIT	DOCUMENT AUDI
Place an X in the Audit Results block to inc	dicate nor	ncomp	liance with requireme	ents. Use O if not ap	plicable.
Part A - Sanitation Standard Operating Procedures (Basic Requirements	SSOP)	Audit Results		art D - Continued	Audit
7. Written SSOP		Kesuits	33. Scheduled Sample	onomic Sampling	Results
Records documenting implementation.		-	 		
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing		
Sanitation Standard Operating Procedures (SSOP)			35. Residue		
Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation.		36. Export	1174	
11. Maintenance and evaluation of the effectiveness of SOP's.			37. Import	· · · · · · · · · · · · · · · · · · ·	7
 Corrective action when the SSOP's have failed to prevent direction product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	ion/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan .			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical	control		42. Plumbing and Sewage		
points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the			43. Water Supply		
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavatori	es	
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		—— 	48. Condemned Product Cont	rol	
20. Corrective action written in HACCP plan.			To the state of th		
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	9.
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur 	f the rences.	,	49. Government Staffing		
Part C - Economic / Wholesomeness		5	50. Daily Inspection Coverage		
23. Labeling - Product Standards			i1. Enforcement		
24. Labeling - Net Weights			T. Enforcement		
25. General Labeling		5	2. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moistu	ıre)	O 5	3. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		54	4. Ante Mortem hapection		
77. Written Procedures		5.5	5. Post Mortem Inspection		
8. Sample Collection/Analysis					
9. Records			Part G - Other Regulate	ory Oversight Requireme	nts
Salmonella Performance Standards - Basic Requirem	ents	56.	European Community Directi	ves	
D. Corrective Actions		57.	. Monthly Review		
1. Ræssessment		58.			
2. Written Assurance	<u> </u>	59.			
	` 				·

Establishment #791M/S Date 05/19/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM. 62. AUDITOR SIGNATURE AND DATE
62. AUDITOR SIGNATURE AND DATE
62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT :	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
CESEPRO SRL	05/13/03		978L	ITALY		
San Daniele del Friuli (UD)	5. NAME C	F AUDIT (DR(S)	6. TYPE OF AUDIT		
	Dr. Faiz	Faizur R. Choudry, DVM. X ON-SITE AUDIT				
Place an X in the Audit Results block to in				<u> </u>	JMENT AUD	
Part A - Sanitation Standard Operating Procedures				ents. Use O if not applicable		
Basic Requirements	(3301)	Audit Results	1	onomic Sampling	Audit Result	
7. Written SSOP			33. Scheduled Sample			
8. Records documenting implementation.	ation.		34. Species Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	_	0	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of implem			36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import			
 Corrective action when the SSOPs have failed to prevent d product cortamination or adulteration. 	lirect		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construct	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .			41. Ventilation			
 Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions. 	il control	-	42. Plumbing and Sewage	·		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply			
 The HACCP plan is signed and dated by the responsible establishment individual. 			44. Dressing Rooms/Lavator 45. Equipment and Utensils	ies		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product Con	trol		
20. Corrective action written in HACCP plan.			D 4 F 1			
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	spection Requirements		
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occi 	of the urrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	•		
23. Labeling - Product Standards		5	51. Enforcement	-	1	
24. Labeling - Net Weights		 -	2 11			
25. General Labeling			2. Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Mois	ture)	O 5	3. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem hspection		0	
7. Written Procedures) 5:	5. Post Mortem hispection		0	
8. Sample Collection/Analysis		5 –	<u>'</u>			
9. Records	- -	5	Part G - Other Regulat	tory Oversight Requirements		
Salmonella Performance Standards - Basic Require			. European Community Direct	tives		
0. Corrective Actions		57	. Monthly Review			
1. Ræssessment	C	58				
2. Written Assurance	1.0) 59.			į	

Establishment #978L Date 05/13/03

61. NAME OF AUDITOR Dr. Faizur R. Choudry, DVM. 62. AUDITOR SIGNATURE AND DATE //2/03

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D.	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Giuseppe Citterio Salumificio	05/26/03		1157L	ITALY	
S.p.A.	5. NAME OF AUDIT		PR(S)	6. TYPE OF AUDIT	
Sala Baganza (PR)	Dr. Faizı	ır R. C	houdry, DVM.	V OU ATE WITH	
Place an Y in the Audit Populte block to ind	1		•		MENT AUDI
Place an X in the Audit Results block to ind Part A - Sanitation Standard Operating Procedures (S			*	ents. Use O if not applicable art D - Continued	e.
Basic Requirements	3307)	Audit Results	i	onomic Sampling	Audit Result:
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
Signed and dated SSOP, by on-site or overall authority.			35. Residue		$\frac{0}{0}$
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implement	ntation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have failed to prevent dire product contamination or adulteration. 	ect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		1	39. Establishment Construct	ion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical opoints, critical limits, procedures, corrective actions. 	control		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 		- 1	43. Water Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 		-	44. Dressing Rooms/Lavator 45. Equipment and Utensils	es	-
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			7. Employee Hygiene		
19. Verification and validation of HACCP plan.			8. Condemned Product Cont	rol	-
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr 	the rences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Coverage		
23. Labeling - Product Standards		5	1. Enforcement		
24. Labeling - Net Weights		5	2. Humane Handling		
25. General Labeling 26. Fin. Prod Standards/Boneless (Defects/AQL/Park Skins/Moistur	>		- Transact Tailoning		0
26. Fin. Prod. Standards/Boneless (Detects/AQUPOR Skins/Moistur	re) C	53	t. Animal Identification		0
Part D - Sampling Generic E. coli Testing		54	. Ante Mortem hspection		0
7. Written Procedures	0	55	. Post Mortem hapection		
8. Sample Collection/Analysis	10				0
9. Records	0	\exists	Part G - Other Regulat	ory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme		56.	European Community Directi	ves	
). Conective Actions	0	57.	Monthly Review		
Ressessment	0	58.			
Written Assurance	. 0	59.			
					

Establishment #1157L Date 05/26/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

I. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Brendolan Service SRL	05/14/03		1170L	ITALY	
San Daniele del Friuli (UD)	5. NAME OF	FAUDIT	1	6. TYPE OF AUDIT	
·	Dr Fair	11+ D C	Choudry, DVM.		
Discours V is all a line			• .	X ON-SITE AUDIT DOCL	JMENT AUD
Place an X in the Audit Results block to indi	cate non	comp			le.
Part A - Sanitation Standard Operating Procedures (S. Basic Requirements	SOP)	Audit Results		art D - Continued	Audi
7. Written SSOP			33. Scheduled Sample	onomic Sampling	Resut
8. Records documenting implementation.					
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing		0
Sanitation Standard Operating Procedures (SSOP)			35. Residue		O
Ongoing Requirements			Part E	Other Requirements	C.
10. Implementation of SSOP's, including monitoring of implement	tation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 	et .		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical copoints, critical limits, procedures, corrective actions. 	ontrol	[42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavator	ies	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		-	48. Condemned Product Con	troi	-
20. Corrective action written in HACCP plan.		_	- Condemned Flodaet Con		_
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	pection Requirements	
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrent 	ne nces.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	Daily Inspection Coverage		+
23. Labeling - Product Standards			1. Enforcement		
24. Labeling - Net Weights		_	1. Emorcement		
25. General Labeling		5	2. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)) 0	53	3. Animal Identification		0
Part D Sampling Generic <i>E. coli</i> Testing		_ 54	. Ante Mortem hspection		O
7. Written Procedures	0	55	. Post Mortem Inspection		+
8. Sample Collection/Analysis	0	_1_			0
9. Records	0	_	Part G - Other Regulat	ory Oversight Requirements	
Salmonelia Performance Standards - Basic Requiremer	nts	56.	European Community Directi	ves	
. Corrective Actions	0	57.	Monthly Review		1
. Ræssessment	0	58.			
. Written Assurance	0	59.			
IS 5000 6 (04/0/ 2002)					

Establishment #1170L Date 05/14/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

ASSET 1 Choruly 6/12/63



FAX TRANSMISSION COVER SHEET

U.S. Department of Agriculture Foreign Agricultural Service American Embassy Via Vencto 119A 00187 Roma

Tel: 39 06 46742396 Fax: 39 06 47887008

Number of Pages: 3 Date: 11/14/03

TO: Sally Stratmoen

Acting Director

International Equivalence Staff Office of International Affairs Washington, D.C. 20036

Fax: 202-690-4040

FROM: Ann Murphy

Acting Minister Counselor for Agricultural Affairs

Attached, please find unofficial translation of a letter received from the Ministry of Health concerning the FSIS final report of the meat inspection system audit conducted in Italy during April 29-June 12, 2003.

Best regards.

UNOFFICIAL TRANSLATION

Ministry of Health
Dept. of Prevention and Communication
Directorate General for Food, Nutrition
And Veterinary Health
Office IX

Embassy of the United States, Rome cc: Embassy of Italy, Washington D.G.S.P.V.A.N. ~ Office III

Prot. No. 609/80/83/AG/2243

Subject: FSIS draft final report of the meat inspection system audit conducted in Italy from April 29 through June 12, 2003.

Reference is made to your letter dated 9/15/03, transmitting the draft final report on the inspection audit carried out during April 29 through June 2003.

As anticipated in the course of the final meeting held at the Ministry, in the capacity of the Central Competent Authority (CCA), FSIS has formally reconfirmed the positive results of the inspection visit.

This Ministry wishes to express its high consideration for the recognition received from the U.S. authorities for the commitment shown by both central and local health authorities.

This Ministry has no comments to make on the subject report.

In relation to the two plants where sanitation problems were reported, please be informed that both plants will undergo strict inspections and supervision. The plants were given directions on the corrective action to follow, for the noncompliance detected during the visit.

The Director General



Ministero della Salute

Dipartimento della Prevenzione e della Comunicazione Direzione generale della Sanità Veterinaria e degli Alimenti Ufficio IX

TELEFAX

AMBASCIATA DEGLI STATI UNITI D'AMERICA ROMA – FAX: 06 47887008

e.p.c.

AMBASCITA D'ITALIA WASHINGTON FAX: 001 202 5182147

Prot.: 609/80.8: 'AG/ 224 3

Oggetto: FSIS d aft final report of a meat inspection system audit conduced in Italy from april 29 through june 12, 2003.

Con la presente il fa riferimento alla nota del 15 settembre 2003 con la quale codesta Ambasciata ha trasmesso la boz a di rapporto sulla missione ispettiva del FSIS in Italia, effettuata dal 29 aprile al 12 giugno 2003.

Competente Cen ale (CCA), l'FSIS nel corrispettivo rapporto finale ha formulizzato che l'esito della missione ispettivo di cui all'oggetto è stato fondamentalmente positivo.

Lo scrivente Mi listero, pertanto, desidera esprimere rinnovata soddisfazione per il riconoscimento accordato dalle Autorità americane all'impegno messo in campo da parte delle Autorità sanitarie italiane sia centrali che pe iferiche.

In merito al repor in oggeno non vi sono osservazioni da evidenziare.

Relativamente ai ilievi sollevati sono state fornite le indicazioni per la correzione delle non conformità osservate nel con: > della visita ispettiva. Le deficienze rimarcate nella bozza di report finale sono state oggetto di ulterio: > comunicazione alle competenti autorità territoriali e laboratori ufficiali. Peraltro, i due stabilimenti in cu sono state rilevate delle deficienze saranno sottoposti a maggior attività di controllo e supervisione.

7 4 MOV. 2 103

7

14nov03/ FSIS /draft fine report/ ispez. Apr-giu 2003/ riscontro